

CULINARY ARTS

A student who has completed Job Corps' Culinary Arts program is trained and ready to work in this field. To complete a trade, the student must learn the academic and vocational skills required for graduation. Job Corps students also learn good work and personal habits, preparing them for life after Job Corps. To complete the Culinary Arts program, a student must master skills in the following categories:

Pantry Cook

PREPARE FOOD FOR SERVICE OCCUPATIONS

Describe jobs, training and expectations in food service; understand cooking terminology and describe cooking methods; identify herbs and spices.

SANITATION AND SAFETY

Identify causes and prevent food-borne illness; practice correct sanitation, personal hygiene and safety procedures; demonstrate first aid practices; identify the eight components of Hazard Analysis of Critical Control Points (HACCP); describe factors that cause fires; demonstrate correct use of food service chemicals and Material Safety Data Sheets (MSDS).

STANDARDIZATION

Explain the purpose of standardization; identify the parts of a standardized recipe; correctly increase or decrease recipes.

TOOLS AND SMALL EQUIPMENT

Select, use and care for tools and small equipment knives correctly.

LARGE EQUIPMENT

Operate, clean and maintain major food equipment; demonstrate the use, care and cleaning of mixers and choppers.

VEGETABLES AND FRUITS

Clean, prepare and store vegetables and fruit; prepare breakfast dishes; prepare salads and dressings; prepare sandwiches, pastas, dried legumes and other starches and vegetables.

Station Cook

Prepare meat, poultry and seafood; prepare soups; prepare sauces; prepare appetizers.

Cook, Hotel/Restaurant

Cook meats, poultry, fish and shellfish; identify and use tools and small equipment products of the bake station; prepare yeast and quick breads, rolls, cakes, cookies, pies and pastries; understand hospitality industry and place settings for French, Russian and American a la carte service.

Nutrition and Food Management

Understand dietary guidelines and nutritional labels; write breakfast, lunch, dinner menu; calculate food cost; conduct safety/sanitation inspection; perform inventory and warehousing.

